

Bhel Puri

Bhel puri is a very popular snack across India.

Method to prepare this delightful recipe
is explained in simple steps:

Preparing time: **10 minutes**

Serves two hungry people

Ingredients

Puffed rice – 3 cups
Besan flour chips (paapri or
papdigatiya) – 1 1/2 cup
Thin Besan noodles (sev) – 3/4 cup
Potato, boiled and mashed – 2 cups
Onions, chopped – 1 cup
Tomato, finely chopped – 1/2 cup
Coriander leaves, chopped – 1/2 cup

Black pepper powder – 1 teaspoon
Red Chilli powder – 1 teaspoon
Green chillies, finely chopped –
2 teaspoons
Tamarind sauce – 1 tablespoon
Mint chutney – 1 tablespoon
Lemon juice – 1 tablespoon
Salt to taste

Method

Take a large bowl
and mix: puffed rice, besan
flour chips, sev (besan noodles),
black pepper powder, chilli powder
and salt. Add chopped onions,
mashed potatoes, chopped green chillies

and lemon juice. Mix bhel with a spoon.
Then, add chopped tomato, mint
chutney, tamarind sauce. Mix well.
Finally, sprinkle chopped
coriander leaves over bhelpuri
recipe and serve
immediately.

Ketaki Karkhanis